CHS / SOUTH CAROLINA

OAK STEAKHOUSE

ESTABLISHED 2005

CAVIAR SERVICE

1oz Caviar, House Benne Cracker, Egg, Crème Fraîche

HACKLEBACK / 85
GOLDEN *OSETRA* / 145
KALUGA / 145

RAW BAR

SHRIMP COCKTAIL* / 19

OYSTERS ON THE HALF SHELL* / 4.50 EACH

THE "OAK" TOWER* / 154
Lobster Tail, Raw Oysters, Cocktail Shrimp, Crab Louie, Accompaniments
Caviar Additions / 80 / 140

FROM THE GARDEN

ADDITIONS: STEAK* / 25 GRILLED SHRIMP / 17

CAESAR SALAD / 15
Crouton, Parmigiano-Reggiano, Anchovy Filet

WEDGE SALAD / 16
Baby Iceberg, Chive, Radish, Tomato, Bacon, Blue Cheese Crumble, Blue Cheese Dressing

THE "OAK" SALAD / 16
Mixed Greens, Egg, Pancetta, Cucumber, Tomato, Red Onion, Creamy Herb Vinaigrette

AUTUMN SALAD / 15
Little Gem, Endive, Shaved Fennel, Pickled Grapes, Parmesan, Lemon Horseradish Vinaigrette

STARTERS

PARKER HOUSE ROLLS / 5
Proceeds Donated to The Green Heart Project

OYSTERS ROCKEFELLER / 4.50 EACH

FOIE GRAS MOUSSE / 25
Balsamic Fig Jam, House Benne Cracker

CRAB CAKE / 23
House Tartar, Carrot Parsnip Slaw

BARBECUE SHRIMP / 21
New Orleans Style

BEEF CARPACCIO* / 19
Arugula, Parmesan, Truffle Aioli

BONE MARROW CRÈME BRÛLÉE / 21
Crispy Shallots, Shaved Truffles, House Benne Cracker

PAN SEARED SCALLOPS / 22
Pear Bacon Chutney, Sherry Mushroom Vinaigrette

SIGNATURE STEAKS

CERTIFIED ANGUS BEEF

8oz FILET MIGNON* / 63

12oz FILET MIGNON* / 83

14oz PRIME NEW YORK STRIP* / 68

16oz PRIME RIBEYE* / 64

20oz PRIME DRY-AGED BONE-IN RIBEYE* / 125

32oz PRIME DRY-AGED PORTERHOUSE / 195

10oz AUSTRALIAN WAGYU STRIP* / 125

ADDITIONS

SCALLOP OSCAR* / 19
GRILLED SHRIMP / 19
6oz LOBSTER TAIL / 39
CRAB OSCAR / 23
FOIE GRAS / 25
CRAB CAKE / 23

SAUCES/BUTTERS

BEARNAISE / 2
HORSERADISH CREAM / 2
HOLLANDAISE / 2
BORDELAISE / 2
AU POIVRE / 2
OAK STEAK SAUCE** / 2
BLACK TRUFFLE BUTTER / 11

TEMPERATURE GUIDE / rare: cool, red throughout **medium rare:** lukewarm, red center **medium:** warm, red center, pink throughout **medium well:** hot, pink center **well:** hot, no pink

FOR THE TABLE

WHIPPED POTATOES / 13
Add Bacon and Cheese - 3

MAC & CHEESE / 14
Add Bacon - 3 Add Lobster - 15

FRIED BRUSSELS SPROUTS / 15
Chili Crisp, Ginger Aioli

SAUTEED MUSHROOMS / 16

SAUTEED SPINACH / 13

CREAMED SPINACH / 15

JALAPENO CORNBREAD / 13

TRUFFLED POMMES FRITES / 12

We proudly serve the ***Certified Angus Beef*** brand throughout our menu.

ENTRÉES

LOCAL MARKET CATCH / 45
Local Farro, Wild Mushrooms, Pickled Beets, Lemon Beurre Blanc

BRAISED SHORT RIBS / 32
Palmettos Purple Sweets, Brown Butter Pumpkin Puree, Pumpkin Seed Gremolata

THE "OAK" BURGER* / 23

STEAK FRITES* / 39
5oz Carved Tenderloin, Bearnaise, Truffled Frites

THANKSGIVING PRIX FIXE

75 PER PERSON

First Course CHOICE OF ONE

LOBSTER AND SHRIMP BISQUE

BRAISED BEEF BELLY BURNT ENDS
Cheddar Grits, Barbecue Glaze

OAK SALAD

CAESAR SALAD

Second Course

TURKEY AND TRIMMINGS
Roasted Carolina Turkey Breast and Confit Leg, Sweet Potato Souffle, Crispy Brussels Sprouts, Pork Sausage Stuffing, Cranberry Sauce, Traditional Gravy

Third Course CHOICE OF ONE

PUMPKIN PIE
Maple Chantilly, Toasted Pepitas, Salted Caramel Sauce

PECAN PIE
Vanilla Chantilly, Chocolate Sauce

APPLE PIE
Brown Sugar Streusel, Toffee Sauce

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOODBOURNE ILLNESS **Contains Nuts

PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY RESTRICTIONS FOR PARTIES OF 6 OR MORE A 20% SERVICE CHARGE WILL BE INCLUDED ON THE FINAL BILL